



**GLUTEN
FREE**

Korean Tofu Hot Pot

with Ginger Rice & Gochujang Dressing



30-40min



2 Servings

Silky tofu, tender parsnips and carrots, and napa cabbage bubble and simmer in a sweet, spicy broth enriched with a dollop of gochujang, a Korean chili paste. Served with gingery sushi rice and a tangy-spicy gochujang dressing, this stew is the perfect antidote to a cold winter's night. Cook, relax, and enjoy!

What we send

- scallions
- parsnips
- large cloves garlic
- carrots
- fresh ginger
- sushi rice
- napa cabbage
- rice vinegar

What you need

- coarse salt
- sugar

Tools

- fine-mesh sieve
- small pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 735.0kcal, Fat 19.0g, Proteins 31.2g, Carbs 100.5g



1. Prep ingredients

Peel **parsnips** and cut in $\frac{1}{2}$ crosswise. Quarter thicker half lengthwise and remove inner core. Cut into $\frac{1}{2}$ -inch pieces. Peel and cut **carrots** into $\frac{1}{2}$ -inch pieces. Peel **ginger** and finely chop half. Thickly slice other half. Peel and finely chop **garlic**. Trim ends from **scallions**. Cut white and light green bottoms into 1-inch pieces. Thinly slice dark green tops.



4. Sauté vegetables

Heat $1\frac{1}{2}$ tablespoons **oil** in a large Dutch oven or pot over medium-high. Add **parsnips**, **carrots**, and $\frac{1}{4}$ teaspoon **salt** and cook, stirring occasionally, until browned in spots and crisp-tender, about 5 minutes. Add **large scallion pieces**, **garlic**, and **finely chopped ginger**, and cook until fragrant, about 1 minute.



2. Make rice

Meanwhile, rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small pot along with **sliced ginger** and $1\frac{1}{4}$ cups **water** and bring to a boil. Cover and simmer over low heat until water is absorbed and rice is tender, about 15 minutes.



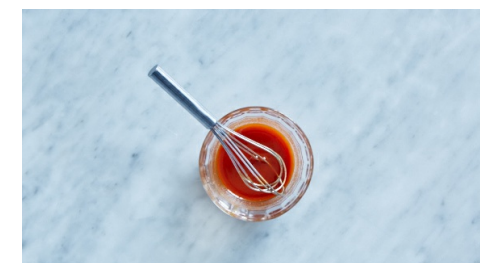
5. Build soup

Add **gochujang-water mixture** and 1 teaspoon **salt**. Cover and simmer over medium-low heat until **vegetables** are just tender, about 10 minutes. Add **cabbage**, cover, and cook until wilted, about 5 minutes. Gently stir in **tofu** and **half of the scallion greens** and cook until heated through, about 5 minutes. Season to taste with **salt**.



3. Prep soup

In a large measuring cup, combine 2 cups **water**, $1\frac{1}{2}$ teaspoons **sugar**, and 2 **tablespoons gochujang** (or less, depending on heat preference) and whisk to dissolve. Halve **cabbage** lengthwise and cut crosswise into 1-inch ribbons, stopping at the core. Cut **tofu** in half horizontally, then into 1-inch cubes.



6. Make dressing

In a small bowl, whisk **vinegar** with **remaining gochujang** and 1 tablespoon **sugar**. Discard **ginger** from **rice** and divide rice between bowls. Top with **vegetable stew** and garnish with **remaining scallions**. Drizzle with **some of the gochujang dressing** and serve the remainder alongside. Enjoy!